

Walking Tree co-owner Mike Malone offers these recipes brewers can use to make any size of a batch.

Paper by the Ton

OG 1.042 (10.5 Plato)

FG 1.009 (2.3 Plato)

4 SRM

28 IBU

4.4% ABV

Boil 90 minutes

Malt

Canadian 2-Row	2.0 SRM	90%
BEST Biscuit Malt	19 SRM	7%
Briess Crystal Malt	20 SRM	3%

Hops

Galena	11.3%AA	Boil 60min	15.4 IBU
Centennial	9%AA	Boil 10min	7.3 IBU
Centennial	9%AA	0.25# per BBL Whirlpool 20min	3.7 IBU
Sonnet	4.8%AA	0.25# per BBL Whirlpool 20min	1.8 IBU

Single Infusion Mash @ 151F

Yeast

Fermentis S-04 English Ale

Ferment at 66F

Ink by the Barrel

OG 1.048 (12 Plato)

FG 1.015 (3.6 Plato)

25 SRM

24 IBU

4.5% ABV

Boil 90 minutes

Malt

Briess Pilsen Malt	1.0 SRM	41%
Briess Munich Malt	10.0 SRM	46.2%
Briess Chocolate Malt	350 SRM	4.1%
Briess Caramel Malt	40 SRM	4.1%
Briess Roasted Barley	300 SRM	1.5%
Weyermann Carafera Special III	470 SRM	3.1%

Hops

Galena	11.3% AA	Boil 60 min	22 IBU
Tettnang U.S.	4.5% AA	Boil 5 min	2 IBU

Single Infusion Mash 152 F

Yeast

Fermentis US-05 American Ale

Ferment at 65F